

**Palmer Vineyards****2006 Sauvignon Blanc
(North Fork of Long Island)**

A little over a year ago, Miguel Martin joined Palmer Vineyards as its new winemaker bringing nearly 20 years of experience at wineries like Gonzalez Byass, Robert Mondavi, Yalumba and CATERA. Obviously his coming to Long Island just in time for harvest means we won't truly taste his impact until the 2007 vintage is released. Still the 2006 was his first crush on Long Island and wines from that vintage are technically his first here as well.

This Palmer Vineyards 2006 Sauvignon Blanc is a nice start to Martin's career at Palmer - a solid example of what North Fork Sauvignon has to offer. Of course, given how some wineries still push the region's similarities to Bordeaux, the fact that Sauvignon Blanc excels here should come as no surprise. A pale yellow with a faint greenish tint, this wine offers citrusy, lightly herbal aromas with a distinct lemongrass note. The palate is ripe and citrus-driven with fresh acidity, a little more of that lemongrass, understated hints of herbs and a chalky, mineral finish. If you find New Zealand bottlings too aggressively herbal, and California bottlings too tropical, check this one out.

Reviewed November 9, 2007 by [Lenn Thompson](#).

THE WINE

Winery: [Palmer Vineyards](#)

Vintage: 2006

Wine: Sauvignon Blanc

Appellation: [North Fork of Long Island](#)

Grape: Sauvignon Blanc

Price: \$17.00

THE REVIEWER**Lenn Thompson**

Lenn Thompson writes about New York wines for *Dan's Papers*, *Long Island Press*, *Long Island Wine Gazette*, *Edible East End* and *Hamptons.com*. Two words describe his taste in wine — *balance* and *nuance*.

Lenn prefers food-friendly, elegant wines to jammy, over-extracted fruit bombs and heavy-handed oak. When reviewing, Lenn tastes each wine three times — alone right after opening, with food, and again the next day — believing that 90-second reviews are unrealistic and not how the average person enjoys wine.